

Clarifications to the *VSP Operations Manual 2005*

In response to industry questions, the following item numbers have been clarified from the ones in the *VSP Operations Manual 2005*.

4.0 Gastrointestinal Illness Surveillance

- 4.2.1.1** Submit gastrointestinal illness reports even when the vessel has no passengers.
- 4.2.1.1** If additional gastrointestinal illness cases are reported after the 24-hour report and 4 or more hours remain before arrival, send a 4-hour report. If additional cases are reported after the initial 4-hour report and more than 4 hours remain before arrival, send another 4-hour report with the cumulative number of cases. The 4-hour report may be submitted multiple times. See Chart 1 for instructions about when to report.
- 4.2.1.2.1** Each voyage, including voyages with no passengers, must have a voyage number. Voyage numbers must be unique for each voyage. A voyage number may include numbers, characters, or a combination of both. Examples include 345, afe, or 37f.
- 4.3.1.1** Replace expired bacterial collection containers; expired containers will not count towards the 10 required containers onboard the vessel.
- 4.4.1.2** Keep written or electronic documentation of ill crew members; include the date and time of last symptom that occurred, and length of isolation.
- 4.4.1.2** Keep written or electronic documentation of interviews from asymptomatic cabin mates or immediate contacts of symptomatic crew; include the initial, 24-hour, and 48-hour interview.

5.0 Potable Water

- 5.2.1.2.2** When starting bunkering or production, potable water must reach 2 ppm within 30 minutes. Until 2 ppm is reached, conduct free halogen residual tests every 5-10 minutes.
- 5.1.1.1** Do not use strip charts at the far point analyzer.
- 5.7.1.1.3** **(15)** Anti-siphon loop can be used in place of the backflow device on an evaporator discharge.
- 5.7.1.2** An air gap or reduced pressure backflow prevention device is required for connections between the potable water line and technical water, boiler

feed water, laundry water, or any other water source that is potentially hazardous.

5.7.1.2 Permanently install reduced backflow prevention devices on international shore connections.

5.7.1.2 Point source filters may only be used for individual pieces of equipment. They may not be used on the supply line that feeds an entire pantry or galley, or a potable distribution network.

Exception: Point source filters may be used on a bank of ice machines or beverage station.

6.0 Swimming Pools and Whirlpool Spas

6.3.1.1.4 The daily verification of clean flowing water is required for automatic backwashing systems.

6.3.2.1.2 A vessel can use automatic shock treatment. To use the shock treatment, test and keep records of daily free residual halogen until proper system operations are confirmed (i.e. consistently reaching 10 ppm each day). When the proper system operation is confirmed, testing and record keeping may be reduced to a weekly basis.

7.0 Food Safety

7.3.3.1.2 Ready to eat foods are any foods that do not require heat treatment for safe consumption. Fruits and vegetables that are washed are considered ready to eat foods regardless if they are going to be cooked.

7.3.3.2.1 Cover food in under counter and walk-in refrigerators. Examples of food covers include the following:

- An empty tray over the top food items (food below the top items are covered by the food trays above them),
- Lids or plastic wrap.

7.3.3.6.1 Use permanent or portable sneeze guards in buffet areas, that are used on a regular or frequent operations (e.g., port days). Hinged lids do not provide adequate protection for regular or frequent operations.

7.3.3.6.1 Use side shields on buffet lines when food is within a meter of the end of the sneeze guard at the point where consumers line up for service.

7.5.7 Extra pre-set place settings should be removed when they exceed the number of seated people. If items are removed immediately, they can be re-used. If they are not removed immediately, do not reuse settings before washing, rinsing, and sanitizing them.

7.5.7.3.2 Do not pre-set dining room tables more than 4 hours in advance of a meal unless the items are protected (i.e., glass and plates inverted and mouth end of utensils protected inside the napkin). Do not set dining room tables before or during activities that could cause contamination, including vacuuming, customs clearance, immigrations, or shore excursion meetings.

9.0 Housekeeping

9.1.1.1.1 When sanitizing hard surfaces in public areas with 1000 ppm chlorine, use a saturated cloth; do not spray directly on surfaces.

Chart 1

VSP GISS Reporting Flowchart

